

Christmas Day Menu

at East Kilbride

Starters

Champignon - seasonal winter mushroom with sherry garlic and cream topped with pastry

Tabla de imbotito - traditional Spanish meat cheese board with olives

Papa de juego - homemade game Pate with fig and onion marmalade and warm toast

Salmon con langostino - freshly cured salmon and dressed langostine

Berenjena - baked aubergine manchego cheese and sweet tomato

Amuse Bouche

Sorbete - champagne sorbet with winter berries

Sopa - Cream of butternut squash and toasted almonds

Mains

Pechuga de pato - panfried Barbary duck breast parsnip purée red currant, port and sage jus

El Pavo - traditional roast turkey homemade stuffing trimmings and rich gravy

Pescado - poached salmon filet with fresh scallops in rich parsley cream veloute

Carne de filete - Scottish beef fillet with Rioja wine wild mushroom and shallot

Pollo - Corn fed chicken supreme wrapped in Serrano ham with tarragon courgette cream

Pimiento arrostado - whole roast pepper stuffed with piperada and cheese crust

All served with garlic herb roast potato and winter vegetables

Desserts

Tarta de Queso - Homemade Cheesecake of white chocolate and cranberry

Pegajoso Toffee Pudín - Our Spanish take on sticky toffee pudding
with Pedro PX Sherry and ice cream

Churros - Spanish doughnuts with dipping hot chocolate

Compota de Sangria - Warm fruit and mulled wine compote with ice cream

Tabla de queso - Spanish cheese board with membrillo figs and biscuits

Coffee/tea and homemade tablet

First Sitting 1-2pm (Tables vacated by 4pm) - £37.50

(Under 12's half price)

Second Sitting 4-5.30pm - £42.50

(Under 12 half price)

£5 per head non refundable deposit as confirmation of booking

"Feliz Navidad"